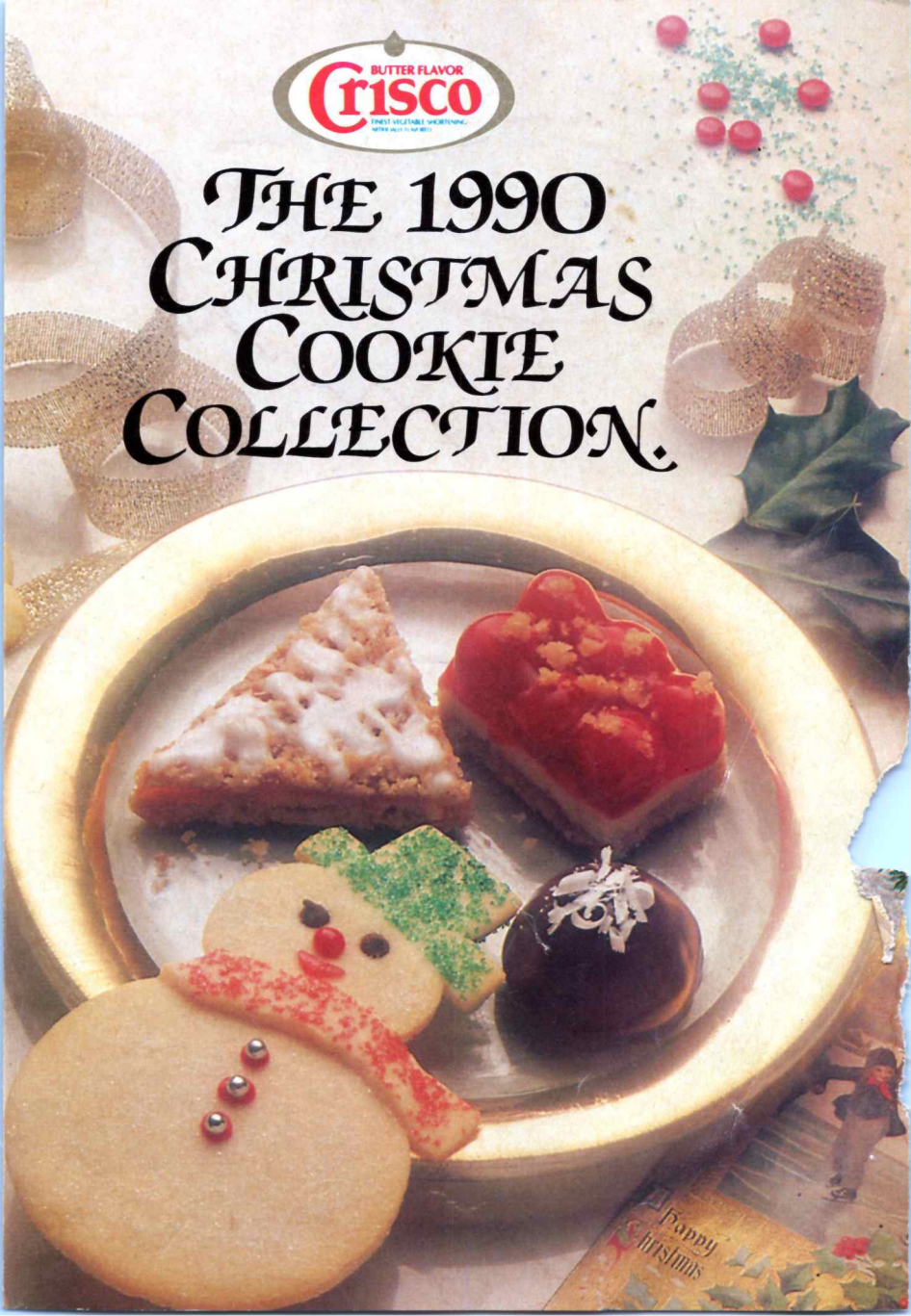
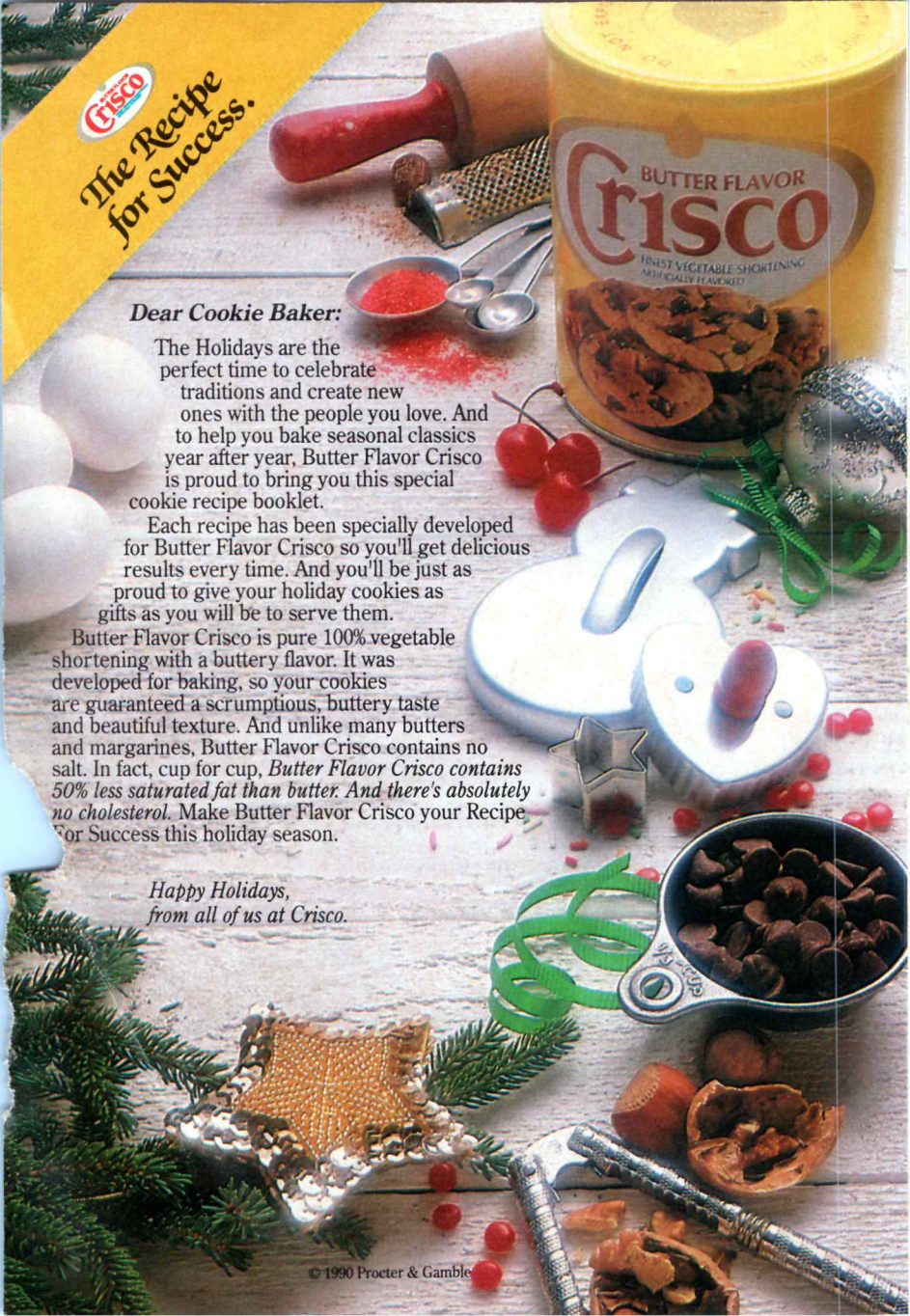
BUTTER FLAVOR
Crisco
FINEST VEGETABLE SHORTENING

THE 1990 CHRISTMAS COOKIE COLLECTION.





Dear Cookie Baker:

The Holidays are the perfect time to celebrate traditions and create new ones with the people you love. And to help you bake seasonal classics year after year, Butter Flavor Crisco is proud to bring you this special cookie recipe booklet.

Each recipe has been specially developed for Butter Flavor Crisco so you'll get delicious results every time. And you'll be just as proud to give your holiday cookies as gifts as you will be to serve them.

Butter Flavor Crisco is pure 100% vegetable shortening with a buttery flavor. It was developed for baking, so your cookies are guaranteed a scrumptious, buttery taste and beautiful texture. And unlike many butters and margarines, Butter Flavor Crisco contains no salt. In fact, cup for cup, *Butter Flavor Crisco contains 50% less saturated fat than butter. And there's absolutely no cholesterol.* Make Butter Flavor Crisco your Recipe For Success this holiday season.

Happy Holidays,
from all of us at Crisco.

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Kringle's Cutouts

⅔ cup Butter Flavor Crisco
¾ cup sugar
1 tablespoon plus 1 teaspoon milk
1 teaspoon vanilla
1 egg
2 cups all-purpose flour
1½ teaspoons baking powder
¼ teaspoon salt

Cream Butter Flavor Crisco, sugar, milk and vanilla in large bowl at medium speed of electric mixer until well blended. Beat in egg. **Combine** flour, baking powder and salt. Mix into creamed mixture. Cover and refrigerate several hours or overnight. **Heat** oven to 375° F. **Roll** half the dough at a time to about ⅛ inch thickness on floured surface. Cut in desired shapes. Place 2 inches apart on ungreased baking sheet. Sprinkle with colored sugar and decors or leave plain to frost when cool. **Bake** at 375° F for 7 to 9 minutes. Cool slightly. Remove to cooling rack.

Hint: Floured pastry cloth and rolling pin cover make rolling out dough easier.

Prep. Time: 15 minutes **Chill Time:** 2 hours or overnight **Bake Time:** 7 to 9 minutes

3 Dozen Cookies (depending on size and shape)

Cherry Chewbilees

Crust

1 cup walnut pieces, divided
1¼ cups all-purpose flour
½ cup firmly packed brown sugar
½ cup Butter Flavor Crisco
½ cup flake coconut

Filling

2 packages (8 ounces each) cream cheese, softened
⅔ cup granulated sugar
2 eggs
2 teaspoons vanilla
1 can (21 ounces) cherry pie filling

Heat oven to 350° F. Grease 13 × 9 × 2-inch pan with Butter Flavor Crisco. Set aside. **Chop** ½ cup nuts coarsely for topping. Set aside. Chop remaining ½ cup finely. **For crust**, combine flour and brown sugar. Cut in Butter Flavor Crisco until fine crumbs form. Add ½ cup finely chopped nuts and coconut. Mix well. Remove ½ cup. Set aside. Press remaining crumbs in bottom of pan. Bake at 350° F for 12 to 15 minutes, until edges are lightly browned. **For filling**, beat cream cheese, granulated sugar, eggs and vanilla in small bowl at medium speed of electric mixer until smooth. Spread over hot baked crust. Return to oven. Bake 15 minutes longer. **Spread** cherry pie filling over cheese layer. **Combine** reserved coarsely chopped nuts and reserved crumbs. Sprinkle evenly over cherries. Return to oven. Bake 15 minutes longer. Cool. Refrigerate several hours. Cut into bars, about 2 × 1½ inches.

Prep. Time: 15 minutes **Bake Time:** 45 minutes **36 Bars**

Butter Drop-ins

½ cup Butter Flavor Crisco
¾ cup sugar
1 tablespoon milk
1 egg
½ teaspoon vanilla
1¼ cups all-purpose flour
¼ teaspoon salt
¼ teaspoon baking powder

Frosting

½ cup Butter Flavor Crisco
1 pound (4 cups) confectioners' sugar
⅓ cup milk
1 teaspoon vanilla

Heat oven to 375° F. Grease baking sheets with Butter Flavor Crisco. Set aside. **Cream** ½ cup Butter Flavor Crisco, sugar and milk in medium bowl at medium speed of electric mixer until well blended. Beat in egg and vanilla. **Combine** flour, salt and baking powder. Mix into creamed mixture. Drop level measuring tablespoonfuls 2 inches apart onto baking sheet. **Bake** at 375° F for 7 to 9 minutes. Remove to cooling rack. Cool completely before frosting. **For frosting,** combine ½ cup Butter Flavor Crisco, confectioners' sugar, ⅓ cup milk and 1 teaspoon vanilla in small mixing bowl. Beat at low speed of electric mixer for 15 seconds. Scrape bowl. **Beat** at high speed for 2 minutes, or until smooth and creamy.

Prep. Time: 20 minutes **Bake Time:** 7 to 9 minutes **1½ to 2 Dozen Cookies**

Holiday Hideaways

⅔ cup Butter Flavor Crisco
¾ cup sugar
1 egg
1 tablespoon milk
1 teaspoon vanilla
1¾ cups all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
½ teaspoon baking soda
48 Maraschino cherries, well drained on paper towels

Dipping Chocolate
1 cup white or dark melting chocolate, cut in small pieces
2 tablespoons Butter Flavor Crisco
Finely chopped pecans
Slivered white chocolate

Heat oven to 350° F. **Cream** Butter Flavor Crisco, sugar, egg, milk and vanilla in large bowl at medium speed of electric mixer until well blended. **Combine** flour, baking powder, salt and baking soda. Beat into creamed mixture at low speed. **Press** dough in very thin layer around well-drained cherries. Place 2 inches apart on ungreased baking sheet. **Bake** at 350° F for 10 minutes. Cool on baking sheet one minute. Remove to cooling rack. Cool completely. **For dipping chocolate**, melt chocolate of choice and Butter Flavor Crisco on very low heat or 50% power in microwave. Stir. **Transfer** chocolate to glass measuring cup. Drop one cookie at a time into chocolate. Use fork to turn. Cover completely with chocolate.* Lift cookie out of chocolate on fork. Allow all excess to drip off. Place on wax paper-lined baking sheet. **Sprinkle** chopped pecans on top of white chocolate cookies. Sprinkle white chocolate on dark chocolate cookies while chocolate is wet. Chill in refrigerator to set chocolate.

* If chocolate becomes too firm, reheat on low.

Prep. Time: 60 minutes **Bake Time:** 10 minutes **4 Dozen Cookies**

Angel Pillows

½ cup Butter Flavor Crisco
1 package (3 ounces) cream cheese, softened
1 tablespoon milk
¼ cup firmly packed brown sugar
½ cup apricot preserves
1¼ cups all-purpose flour
1½ teaspoons baking powder
1½ teaspoons cinnamon
¼ teaspoon salt
½ cup coarsely chopped pecans or flake coconut

Frosting
1 cup confectioners' sugar
¼ cup apricot preserves
1 tablespoon Butter Flavor Crisco
Finely chopped pecans or flake coconut (opt.)

Heat oven to 350° F. Grease baking sheet with Butter Flavor Crisco. Set aside. **Cream** ½ cup Butter Flavor Crisco, cream cheese and milk in medium bowl at medium speed of electric mixer until well blended. Beat in brown sugar. Beat in ½ cup preserves. **Combine** flour, baking powder, cinnamon and salt. Mix into creamed mixture. Stir in ½ cup nuts. Drop 2 level measuring tablespoonfuls of dough into a mound to form each cookie. Place 2 inches apart on baking sheet. **Bake** at 350° F for 14 minutes. Cool on baking sheet one minute. Remove to cooling rack. Cool completely before frosting. **For frosting,** combine confectioners' sugar, ¼ cup preserves and 1 tablespoon Butter Flavor Crisco in small mixing bowl. Beat with electric mixer until well blended. Frost cooled cookies. Sprinkle finely chopped pecans over frosting, if desired.

Hint: Try peach or pineapple preserves in place of apricot.

Prep. Time: 25 minutes **Bake Time:** 14 minutes **1½ Dozen 1½-Inch Cookies**

Fa-La-La-La-Las

Fa-La-La-La-Las

1 cup Butter Flavor Crisco
1/2 cup sugar
1 egg
3/4 teaspoon salt
3/4 teaspoon vanilla
1/2 teaspoon almond extract
2 1/4 cups all-purpose flour

Heat oven to 400°F. **Cream** Butter Flavor Crisco and sugar in large bowl at medium speed of electric mixer until well blended. Beat in egg, salt, vanilla and almond extract. Stir in flour. **Place** dough in cookie press. Press into desired shapes 2 inches apart on cooled, ungreased baking sheet.

Bake at 400°F for 5 to 7 minutes or until set, but not brown. Cool on baking sheet one minute. Remove to cooling rack.

Note: Dough may be tinted using a few drops of food color. Cookies may be iced and decorated, if desired.

Prep. Time: 25 minutes **Bake Time:** 5 to 7 minutes
4 to 4 1/2 Dozen Cookies

Happy Holidays from